Oh, nor the smile of other heads, Though for and wide our feet may rease, the normalise the gents hands of That was our hearts to nome.

hone administratil like down, retarms, The hore and special life's young flow And tribudous docks the sorred arms, That should in demony's tower.

There still a spirit, night and day, W. 'S seems, but medancholy care, Peristual Johnsys have to pay, And noses each tropby hir.

It were a look of older time.

And such and wall-remembered worth.
Fall from his tips in times that chines.
With those of childhood's birds.

And childhead's hirds are Hops and Troth And their's the planein index that bring the these image the thoughts of youth, had every glothest wing.

And which the visions they restore, it all the loved, the bright, toutrue, the liberty state and we all the past renew.

The reset post the memory's found, the mesor fluided tope the tru. Where strings, unumblering, bright is glos-bar fluores we seek and motion.

There, I sur and Fate yield operate had Their actival famile have rived. Till Freisch halls with many i flood, Fach carliest gift of braves.

Our hours or work is childhood's bear. To dwell on one and we find. And thus our nature wise from set As hours for the winds.

and bear the against other land torer units the sacred hands,

the half our hearts to beside.

Headlyn Sondby San

## Build Up a Homestead.

The feeling that you are settled and syed will induce you to work to improve your farms, to plant orchards, to set out, sive improvement is a bond to bind you families. Make your home beautiful, convenient and pleasant, and your chil will leave it with regret, think of it with toutness, come back to it juyfully, and seek their chief happiness around their home fireside. Women and children need more than meat, bread and raiment; ti of most be satisfied; their taste must be cultivated; their smobilities hu-mored not shocked. To accomplish this good end, home must be made lovely, convenience montiplied, comforts provided, and cheerfulness festered. There in both sumshing and shade, Inscome truit and fragrant flowers, as wellas corn and cotton. The mind and heart, as well as the fields, must be cultivated. and then intelligence and contentmentwill be the rule instead of the exception.

Coverings for Wounds of Trees.

It after loggers that, either by intention, as a pruning, or by accident, trees are wounded in various ways. A common remailer is to cover barge wound with continue; but this is objected to by some as in preions to the tree. Experiments unde in the orchards and gardens of the Poindogical institute, at Buth-lengen, in Germany, go to show, however, that its use in covering large wanteds is not injurious, but that on less another objection; if the tar is applied a lattle too thick the sun melts it the tar, about three or hour times its is opened parall the fruit out and keep weight of powdered shate known as it in the earthen or glass dish until shate four the mixture being known as caten, now in tin. Always can tomatoes, place thate, and used for reeding purprice. It is easily applied with an old soile or flat stick, and though it hardens on the surface, it remains soft under-The heat of the sun does not melt it, mor does the coldest winter

the same mixture is also useful for other purposes in the garden. Leaky water pole, barrels, pails, shutters, shades, etc., can be easily repaired with it and much annovance and loss of time be avoided. It will stick to any surface, provided if he not only; and as it does not harden when kept in a mass, it is al-

## Management of Horses.

Feed liberally, work steadily, and clean thoroughly is my motto in the management of horses. My great trouble is to have him rubbed dry and clean beore leaving him for the night. horses are worked six days in the week, thorough grooming is absolutely essen-tial to their health. The more highly they are fed the more important it is to clean them. Most men use the curry comb too much, and the whisk and brust too little. I do not myself insist upon it. but I believe it would pay always to take the whole harness from the horse when put in the stable at noon, and rub them dry, washing the shoulders with cold water, afterward thoroughly drying with a cloth. I question it one farmer in a hundred duly appreciates how much he loses from having poor norses, and in not keeping them in vigorous scalth, and in a condition to de a maximum day's work,-American Agricultu

How Grapes are Pressed. The most primitive way of pressing grapes for wine, it is hardly necessary to say, says a Galaxy writer, is by treading -a process which I saw both in France and Palestine. In the latter-on Mount Zion in Jerusalem-the grapes were thrown into a wooden box about four feet square and three deep; the barelegged Arabs, bracing themselves with their hands on each other's shoulders. tramped the fruit by the hour, as the juice issued from a hole in the bottom of the box into a tab. A traveler stand by thought the process was indelicate, but he was informed that fermenta-

tion, like fire, is a purifier. The primitive pressing which I saw in France and done not far from Dijon, and not a great distance from a region where the most improved methods of pressing are employed. It was nearly equal in simplicity to that practiced on the hills of Judes. In Jerusalem the Araba tramped with their naked feet, and in the out-of the way place referred to he France toe transping was done us to the The most (the crushed now of sight or tea non jumped in and transped about it it, using their hands a well as their sect to press out the clumps which a vise to warm the mu to the natural best of their bodies,

they were gory the shoulders.

### Succession there according.

It requires but a small capital to start with bee keeping on a small scale, and as skill and knowledge increases numbers ncrease. The fear of being stung deters many from keeping beer who would otherwise gladly engage in it. To have one's eyes closed up for a day or two, and perhape-suffer with a severe headache the while, is by no means pleasant. This, however, can be easily avoided by providing one's self with veil and gloves. cheap and easy way to make a bre veil is as follows: Procure a piece of plain, coarse black cotton bebinet, sew it up as in the lower end also, which tie around the to open them. neck, or simply tuck it in around the neck which will answer quite as well. Should a beestrike the veil with the intention of stinging, the brim of the hat will hold it sufficient distance from the face to render it imposible for it to reach one. Gloves can be rubber, or coarse thick, home knit woolen gloves, wet in cold expensive and least profitable of the water previous to using. The best thing operations of the farm. Well cured foder is the most palatable forage which can the poison and relieve the pain was lye be given to horses. So is champagne the scap or common soda; either will do, most agreeable of all artificial fluids for Gentleness and the judicious use of a little man. But fodder is too expensive for smoke are the most effectual bee charms. The farmer's horse, and the champagne No one should attemp to keep bees in any too expensive for the farmer man. but a movable frame hive. The time to think of a farmer going into a hundred make bec-keeping successful and profitable in the old log and box gums is gone. They afford too many hiding places for the corn stalk. Contrast this with a mower moth and its progeny of worms, and make cutting down eight acres of grass a day, it too difficult, indeed next to an impossibility, to extricate them. A good plain, rake, teddered by horse power, loaded movable frame hive, well painted, will into the wagon and thence into the barn shade trees, to enclose pastures, to build lost a life-time. There is no such thing as by a hay-lifter, untouched by human comfortable outhouses and each success a moth-proof hive. Common sense will hands in the whole process. teach anyone that where a bee can enter still closer to your homes. This will a moth canenter. The secret of success this. It is one which cannot be adopted bring contentment in the family. Your in keeping out moths is to keep your col- at the north, because the climate will not wives and daughters will fall in love with the country; your sons will fave home made hive, and they will atend to that better than gross-hops and prefer farm part of the business themselves. If one colts, cattle and sheep, thereby enabling ing to measuring type or professional wishes bees to do well, by all means look them to mow and save their own hay loading and you will be happy in seeing to the strength of your colonies and not the contented and cheerful according to the number of your hives.—" Granger negroes, mowers, hay stacks or barus. Kate" in Southern Farmer,

### Lime to the Acre.

Lime, in itself, is not generally conidered a fertilizer or food for plants, while potash is. Carbonate, or quicklime, as it is usually called, when applied to sandy soils, does little more than more than acres of corn and cotton spread hasten the decomposition of whatever around them. Their love for the bean vegetable matter it contains, rendering every particle useful to the plants growing therein, and, as one of our noted agricultural writers long ago remarked, "the principal functions of lime as a "the principal functions of lime as a sary, though it is best. The tree tops manure appear to regulate the condition and brush should be piled and burned, of the organic matter in the soil, and to facilitate its healthy decay." Good judgment is required in all cases where lime is applied, or else it may do more. harm than good; but upon a light sandy soil, containing a moderate amount of available live stock of the farmer should vegetable matter, five bushels of Ireshly be turned upon it, to trample in the slaked stone lime would be sufficient, or Stick to, improve and beautify your slaked stone lime would be sufficient, or homestesds, for with this good work ten to fifteen of air-slaked or gas time. evenly distributed over the surface. It is better to apply lime in small quantities and frequently, than in large doses and at long intervals - R. World,

## Though canned fruit can be bought at

really nothing in the market like the proportions. fruit canned at home; every one knows that. Most of the canned fruit in market is in tin, and some of it is very good, though not so good as one can pregood, though not so good as one can pre-pare herself, for whatever is done by the whole-ale is usually poorly done. If a and covered with water, and sufficient to the contrary, a callies readily forms on the tribute of the edges of the wound and that the wounded part is thus per tested from shear. There is, neverther the tribute of the tribute of the special part is thus per tested from shear. There is, neverther the tribute of the tri open a tin can, pour out part of the water, when it can be obtained, should fruit, and leave the rest in; of course, always, be used, and filtered if necessary. and it runs down on the bark of the tree. This can be obviated by mixing action of the atmosphere, will soon actual starring and thus incorporating with gooseberriess and strawberries in tin. If tomatoes are canned in glass the action of the light upon them will form crystals of curic acid, which makes them of a little cold water four or five times, so sour that nothing can sweeten them; they will keep nicely and without th weather cause it to crack, neither does it peel off. tine necessary is about a quarter of an strawberries and gooseberries. Cherries hour to twenty minutes for a pound. are better if put in glass cans; raspberries, peaches, plums, huckleberries, time than meat which has been hung a blackberries and currants may be put in few days. A piece of string or tane, tied either, and no one would know what around the meat with a loop, will enable they were canned in unless told.

if they leak or are cracked. If any of flavor then go into liquor. the tin cans leak, repair or send them to the tinner for repairs. If glass cans are defective do not use them for canning, but keep them for storing things in the When the cans have been leansed, put warm water in them in a it does not stand the heat, and the glaze. dish pan; just before canning have ready another pan of water quite hot, and put in two or three cans that have already jars are presence of salt. Stone jars are presence to metal sauce pans; been warmed in water; take out as you are ready to fill with fruit and stand tain the heat better. For stewing, sethem upon a hot platter while filling them; the platter keeps the jars from coming in contact with a cold surface like the table, and catches what fruit

may drop in filling. Look over the fruit carefully, and if it ter. Add about a teaspoonful of salt to has pits remove them, leaving only a quart of water; I think the salt is best a few to highten the flavor; for a added toward the end of the cooking, as can of cherries leave in about a the tendency is to harden the meat. dozen pits; for peaches one or two. boiled with salt pork will remain hard Use a porcelain kettle for cooking throughout the cooking. Bring the the fruit and only sugar enough to render water gradually to the boil, remove all it palatable. If fruit is made very sweet it the scum, and let the contents simmer unhealthy, indigestible and expensive; it is the pleasant natural acid of the fruit the liquor. Remove all the fat which which our systems require, and sugar can be eaten with bread, or used for pud-

sports it all. Peaches should be canned by the same method, but preparing them remember if used for a stew. They may be used tothey are quite ripe the skin can be re-moved without using a knile, simply by or convenience. The better the meat pouring boiling water over them the the better the stew, but by careful stew

need to be pared with a knife. How There is no other way of cooking these ever, we have so few cultivated plums parts to advantage. They require time, that a method of preparing the wild and this is often the difficulty and object ones, or of making the famous plum tion; but what is to prevent a woman, butter that our old settlers had to depend on for every occasion, would be in the fire in the evening, thinking about order, and we call on them for the modus to morrow's dinner?

wash boiler, never in copper or iron, squeeze of cooking till they feel hungry. Trimout enough juice to wet the bottom of mings of all kinds of meat can somethe kettle, and thus prevent their scorching, but no water should be added to A woman who has but lit them; there is enough of the juice; should watch her opportunities. Sheep's an hour, including sunset and sunrise, these boil briskly for five or six minutes until feet, the shank bones of legs of mutton, troublesome maladies would diminish they are thoroughly heated and sealed in and pieces of bone and gristle are often grapes) was thrown into a vat, when tin cans. A bushel of good tomatoes thrown away as useless. We used formwill make about sixteen quart cans when erly to send ox-tails to the tan yard.

cooked. the prepared scaling wax found at the Twopence or threepence spent in the a view to warm the mu to the drug stores, and is by most preferred to purchase of bones—although containing being no "trouble," requiring natural best of their bodies, solder. It can be saved when the can is little meat, they contain thirty per cent; to shiver and shake by the sud thus leasten formulastics. Their opened and used the second or third of gelatine, and may be made to yield weeks and months together.

faces were stained with the juice, and time. To open a can scaled with wax, it starts, pry the lid with the claw of the hammer, and the rest will loosen so that much nicer than melting the wax with a

hot iron. When fruit cans have been scaled and ready to put away, turn them top down-ward on a table and let them stand until the next morning, examine carefully, and it no juice has worked its way out, you may be sure they are well sealed. Place them on shelves, in a cool, dry cellar, and keep them there until ready for use. If tin cans are used, paste labels on a sack, run a drawstring in the end, which while the wax is hot, that you may know ticaround the crown of a hat; put a string what they contain when you may wish

### Winter Pastures.

It is desirable to avoid, as far as possi ble, an annual expenditure for labor in the management of our lands. We require a certain amount of forage for winter. Pulling fodder is one of the most The time to think of a farmer going into a hundred handling every separate blade of every say sixteen tons, raked up by a horse

But there is a cheaper process than

The way to obtain a good winter pas ture, is simple and not expensive. a piece of wood land, thin out the worthless timber, leaving rail trees and mast-bearing trees. The exact distancecannot be given, because trees differ very much in the amount of shade which they produce. The Kentucky rule is to thin the timber, so that the ground shall get sunlight at least a portion of the day, otherwise the grass will be sour and re jected by live stock. The ground should be well sprouted; grubbing is not necesand the ashes scattered. Except for appearance, the logs need not be piled and burned. The ground should not dowed; grass seeds should be sown on the unbroken ground, and then all the seeds. Hogs are excellent for this purpose, teeding them shelled corn, scattering as widely as possible, and feeding in a different place every day.

The seed sown, should consist of orchard, blue, herd's and meadow out their names in which this variance ocgnes, if the latter can be obtained. One bushel of this mixture to be sowed to the acre—me-half orchard grass and the their example by mispronouncing names other half of the other seeds, in equal of native origin. This is especially noany grocery at reasonable figures, there is other half of the other seeds, in equal

Boiling.-In boiling a piece of meat-If you wish to secure all the juices and flavor of the meat is should be put into boiling water, and then stood aside to simmer at a temperature not exceeding one hundred and ninety degrees. Quick boiling will harden the tenderest piece of meat. The scum, which is chiefly coag-ulated blood and the dirt of the saucepan, should be carefully removed. The addition in quantities of not more than a gill, will assist the raising of the scum Fresh killed meat requires rather longer time than meat which has been hung a you to remove it from the saucepan with Now for the process. Cleanse the cans out sticking the fork into it, which is all thoroughly, and test them to ascertain ways to be avoided, because the juices and ways to be avoided, because the juices and

Stewing is a gradual simmering. may be done in a saucepan over the fire or in a stone jar which will stand the fire, with a lid fitting steam-tight. common red jar is not to be recommended; be easily cleaned and the lect clean meat, free from blood. quantity of water should be about a quart to a pound of meat; but this liquor will be very rich, and it can easily

be reduced, if necessary, with warm wa till the flavor of the meat is absorbed in

dings or frying. All and every kind of meat can be halves and remove the pits. Perhaps become soft, tender and easily digested, more water may be put in to form the sirup than is used for strawberries.

Plums, same as peaches, only they will been to be pared with a knife. How warms the children will also cook their Tomatoes should be nicely pared by dinner. The great vice of most women, scalding first, then slipping the skin eff; not only among the poor, but among the place in a large porcelain kettle or a tin middle classes, is that they never think

A woman who has but little to spend ooked.

The cans can be securely sealed with which could be turned into good food!

excellent tood; large bones should be strike the wax with a tack hammer until broken into small pieces, and allowed to it starts, pry the lid with the claw of the simmer till every bone is white and dry. I have said nothing about flavoring, o it can all be picked off, and the can brushed before removing the lid. This rule, all vegetables, except potatoes, may keeps the particles from the fruit, and is be cut into slices and cooked in the stew; or, if preferred they may be cooked separately, and added afterward. Carrots, turnips, parsnips, swedes, cabbages leeks, enious, celery, beetroots, vegeta ble marrow-any or all of those may be used in a stew .- J. C. Buckmaster.

### Home Pronunciation. Lippincote's Magazine.

A traveler who visited the old home of Charlotte Bronte, at Haworth, some years since, relates that he found it very hard to make a peasant in the neighbor-hood understand whither he wanted to go. He tried various fanciful pronun-ciations of the name, but none of them seemed to convey the definite impression to the man's mind. At last the country-man said: Per'as the gentleman means This proved to be just what Horth." meant Horth, why didn't you say Horth?"

This affords a good illustration of the frequent variance between the orthograshy of geographical names and their home pronunciation." In England many places whose titles are really very insignificant and appropriate receive in habitants, designations which are not only meaningless, but often very ridiculous. And, as the original is seldom changed to agree with the colloquial form, such difficulties as the one experienced by the traveler just mentioned must often occur.

A gentleman who should desire to go to

Smithfield would be obliged, if he wished to be understood, to ask the way to Smittel. Holburn; in popular parlance, is Hoburn; Hyde Park, I Pard; Gravesend, Graysen; Southwark, Sutherk; London Bridge, nearly Lumbridge; Warwick, Wark; Norwich, almost Norch; New Castle, Newksul, and Birmingham, Brummagen. If space permitted numerous other cases of the same

kind might be mentioned. The same thing occurs, though less frequently, on the continent. A travel er wishing to be directed to the capital of Wurtemburg would probably have some difficulty in making himself understood if he were unaware that the common people pronounce the name Shtugg'rt. while the German name for Munich (Munchen) must be turned in intercours with the inhabitants thereof, into something like Minshen. Frenchmen, as a rule, substitute an explosive, short mosal sound for their geographical names very little like what a foreigner would suppose to be the proper pronunciation.
In their mouths the old punning witticism about the loss of the letter a causing Pacis to be "taken" (pris) becomes almost a reality and the Gallic way of almost a reality and the Gallic way of bronouncing Metz is, literally, making a Mess of it.

Cently been given by a member of the St. Petersburg Geographical society. When any one dies in Little Russia a

We Americans are not much better than the English in this respect. We have, in fact, inherited a great many of curs, such as Leicester, Worcester, Gloucester, etc. ticeable in the numerous American names which were taken from the Indian dialects, and from the French, Spanish, German and Dutch.

But to counterbalance these cases, in which the home pronunciation is incorrect and indefensible, there are many others in which it is much more proper than that adopted to the outside world. is especially true in America. where so many Indian names, which are mispronounced abroad, receive very nearif not exactly, the true aboriginal Niagara is pronounced Niagara by all the European pouts who have used the name, except Moore; but as the Iroquios title (meaning simply "a neck," and applied to the neck of land between the lakes), was Nedugara, it is evident the American accentation is more cor-In the same way it is the fashion in England, and even in many parts of our own country, to pronounce the name of the beautiful falls on the Pacific slope Vo Semite or Vo Semignt, but the home pronunciation, Yo Semeety, is entirely in accordance with the proper Indian sounds. The river Potomac, also usually called Pottemac in England, furnishes an instance of the same kind; for the Virginian pronunciation, Potemac, though it does not correspond with the original Algonkin name, is much closer to it than the other.

## Don't Work Until After You Eat.

Dr. Hall is authority for the following sensible thoughts upon breakfasting be-fore much exercise in the open air particularly in districts where tever and ague are abundant :

Breaktast should be eaten in the morning before leaving the house for exercise or labor of any description; those who do it will be able to perform more work and with greater alacrity than those who work an hour or two before breakfast. Besides this, the average duration of life of those who take breakfast before exercise or work, will be a number of years greater than those who do otherwise. Most per one begin to feel weak after having been engaged five or six hours in their ordinary avocations; a good meal reinvigorates, but from the last meal of the day until next morning there is ar interval of some twelve hours; hence the body, in a sense, is weak, and in proportion can not resist deleterious agencie whether of the fierce cold of midwint r or of the poisonous miasm which rests upon the surface of the earth wherever the sun shines on a blade of vegetation

or a heap of offal. This miasm is more solid, more concentrated, and hence more malignant, about sunrise and sunset than at any hour of the twenty-four, because the cold of the night condenses it, and it is on the first lew inches above the soil in its most solid form; but as the sun rises it warms and expands and ascends to a point high enough to be breathed, and being taken into the lungs with the air and swallowed with the saliva into the stomach, all weak and empty as it is, it is greedily drank in thrown im-mediately into the circulation of the blood and carried directly to every part or the body depositing its poisonous in-fluences at the very fountain head of life.

It early breaktast was taken in regions where chills and i er and fever and ague prevail, and it a addition, a brisk fire were kindled in the family room for in any one year, not tenfold, but a thou-sand fold, because the heat of the fire would rarify the miasmatic air instantly and send it above the breathing point. But it is "troublesome" to be building fires night and morning all summer. being no "trouble," requiring no effort. to shiver and shake by the hour daily

### AUTUMN WRAPS.

What the Modes are ;and How They ar Harper's Basar.

For early fall, mantels, of black cash mere will be worn with Dolman back and mantilla fronts. They will be lined with silk. The trimming will be many rows of braid on the back and as a border, with moss trimming and fringe on the

A great many rick black silk wraps are shown, but very few velvet garments are imported. It is said that fine cloth cloaks are to be the fashionable for dressy wear again, just as last season fine wooler stuffs were restored to favor for rich cos-

The new Dolmans are what are called three-quarters long, and are ample enough to reach half-way down the skirts of ladies of average height. They are not especially long on the sides, as they formerly were, but are of the same length all around, unless the fronts are extended in square long martilla shape.

The dressy cloaks of black Antwerp or cathedral silk, made in the shapes just the gentleman did mean; whereupon the other exclaimed: "Well, then, if you braiding on these cloaks is exceedingly handsome. Some have set figures o braiding extending down each form from top te bottom, making three pyramidal figures behind, two in front, and one up

Opera shawls are the new evening wraps that are to cover the head and shoulders, and by their bright color ordinary conversation among their in- brighten the dark silk or fur cloaks that will be worn in the carriage. They are squares of India cashmere with corner rounded, and are edged with the Chinese fringe made of row upon row o tassels of wool. There is no great display of buttons

and button-holes even on double-breasted garments, as fly fronts with concealed buttons are very much used. The sleeves are ample coat shape, large enough to slip off and on easily. The cuffs are usually made by the trimming. Collars are bands, standing in rounded and in English shape, or are turned down in Byron fashion, or the neck is finished with a band of fur, or, it may be, a regular boa. Long sacques of cloth are in the grace

ful French shape, single breasted with partly fitted backs. They do not differ, materially from those of last winter expreference for those that are straight around instead of having long fronts and short backs. Thirty inches, it is said, will be the average length of sacques for

jug of water is placed on the window ill that the soul may be able to perform its ablutions before setting out on its long journey. That it may have the sun to light it on its way, the funeral takes place at sunset. Within the coffia are placed various articles of food and clothing along with some money, that the deceased may have a prosperous start in his new life. The shavings of the wood of which the coffin has been made, and the tools used by the dead man, if he has been an artisan, are also enclosed in it. With these are put the parings of his finger-nails, which both men and women in Little Russia preserve all their lives, in consequence of a superstitious notion that they will enable them to climb the mountains that separate the earth from the mysterious region of the dead. Female mutes are nvited to follow the coffin, and an old woman scatters handsful of wheat over the mourners and along the road, a proceeding which is considered lucky for the living. The coffin is surrounded with cows-this being the continuance

disinfect the dwelling in which the death has taken place. The little Russians believe that the oul remains for some time in the house in the shape of a butterfly; and cats and fowls are driven away for fear they should eat it up. After the funeral a banquet is held, at which a cover is laid for the deceased, who is supposed to preside during the festivities are held to be hurtful rather than welldisposed to their surviving friends. This, however, is not always the case; mothers sometimes, for example, revisit their children and lavish great tenderness upo hem. But it is essential that the children keep the visits secret, or they will all down the vengance of the mother on their native village. These are strange notions, and we linger over them with deasure. They invest death with a sort of romance, and rob it of half its ter

of an ancient custom prevalent among the Hindoos; it is thought to purify and

### rors. Utilizing the Motion of the Sea.

Philadelphia Telegraph. For the last two centuries attention

as been directed towards those natural elements of power which might be derived from the rise and fall of the tide. Theoretically this would afford a source of power which would be limitless, but oractically it has never gone further than the engrossing of such tidal motors on paper. Of late this subject of utilizing the natural movement of water has been renewed, with the idea of making the rolls and oscillations of the ship caused by the ocean swell as the means of propelling the vessel. On the occasion the passage of a vessel from England to Australia, a voyage extending over some 2,000 hours, a ship made 1,765,088 beam escillations or rolls, and 1,041,137 fore and aft oscillations or pitches. A Mr. Tower, of England, describes a machine, with the object of storing this im mense and constant power, w impart propulsion to the vessel. By the natural rise and fall of the vessel air is compressed into cylinders, which, as res ervoirs of power, are to be called upon for mechanical use. The inventor supposes that the long swell in the tropic would give at every impulse a powe equal to thirty-horse power, and that the average Atlantic wave was as much as two-hundred horse power, while a heavy head sea would represent six hundred horse power.

WILHOFT'S TONIC!—A SAFE, SURE AND SCIENTIFIC CURE!—The unprecedented sale of this world-renowned medicine proves incontestably that no remedy has superseded incontestably that no remedy has superseded the use of this reliable Tonie. No spleen has been found so hard as not to yield to its softening influence, and no liver se hyper-trophied as not to give up its long-retained billous secretions, and no Chill or Fever has yet refused to fall into line. G. R. FINLAY & Co., Proprietors, New Orleans, Fore sittle by A.I. Deurgustry. FOR SALE BY ALL DRUGGISTS.

MISSIONARIES and others sojourning in foreign lands should not fail to take with them a good supply of Johnson's Anodyne Liniment. It is the most reliable medicine for all purposes there is in the world.

### PATENT STOAM EVAPORATORS

Referring to our netice that the Blymye Manufacturing Co. had brought suit in the United States Circuit Court to protect them selves against the alleged infringement of the Cook Evaporator patent by the sale of the SCANTLIN Evaporator, and others, we are in-formed by Mesers. Thomas Scantlin & Sons, formed by Mesers. Thomas Scantlin & Sons, sole owners and patentees of the Scantlin Evacorator, that the bringing and simmissing of suits is an old device, one of the "tricks of trade." They assure us that Cook and Blymyer, in succession, have for eleven years been engaged in bringing occasional suits to scare the customers of other manufacturers, but when pressed for trial they dismiss and psycosts. On one occasion the court reached the merits of the case and decided against them on a preliminary examination. Perthem on a preliminary examination. Per turing would do well to address Thos. Scant-lin & Sons, Evansville Ind., and they will re-

> of their very popular Evaporator. CHAPPED hands, face, pimples, ring worm, altrheum, and othe cutaneous affections cured and rough skin made soft and amooth, by using Juniper Tar Soap. Be careful to get only that made by Caswell, Hazard & Co., New York, as there are many imitamade with common tar, all of which are worthless.

ceive full information concerning the merits

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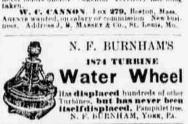
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